

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A method for producing L-glutamic acid, comprising
mutating all or a portion of a chromosomal copy of a penicillin binding protein in a
coryneform bacteria such that the penicillin binding protein is not produced or the function of
a penicillin binding protein is reduced or eliminated in said coryneform bacteria;

transforming said coryneform bacteria with a DNA on a plasmid, encoding a
functioning penicillin binding protein wherein said DNA comprises nucleotides 881 to 2623
of SEQ ID NO:1, or a DNA which is hybridizable with a nucleotide sequence comprising at
least nucleotides 881 to 2623 of SEQ ID NO:1 under stringent conditions and which codes
for a functioning penicillin binding protein, wherein the stringent conditions comprise
washing at 60°C in 1 X SSC and 0.1% SDS, and wherein expression of said functioning
penicillin binding protein is under the control of an inducible promoter;

cultivating a said coryneform bacteria in a liquid medium to produce and accumulate
L-glutamic acid in the ~~medium~~, and medium; and

collecting the L-glutamic acid;

~~wherein a penicillin binding protein (PBP) is not produced or the function of a~~
~~penicillin binding protein is reduced or eliminated in said coryneform bacteria due to a~~
~~mutation in said produced penicillin binding protein;~~

~~wherein said penicillin binding protein is encoded by a DNA which comprises~~
~~nucleotides 881 to 2623 of SEQ ID NO:1, or a DNA which is hybridizable with a nucleotide~~
~~sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1 under stringent~~
~~conditions and which codes for a penicillin binding protein, wherein the stringent conditions~~
~~comprise washing at 60°C in 1 X SSC and 0.1% SDS, and~~

~~wherein said bacteria have the ability to produce L-glutamic acid.~~

2. (Currently Amended) The method according to claim 1, wherein the functioning penicillin binding protein is produced or the function of a penicillin binding protein is not reduced or eliminated at a first temperature and the penicillin binding protein is not produced or the function of a penicillin binding protein is reduced or eliminated at a second temperature because ~~of a mutation in said~~ the expression of the functioning penicillin binding protein is under the control of a temperature sensitive replicon,

comprising cultivating the coryneform bacteria at the first temperature to proliferate the coryneform bacteria, and cultivating the coryneform bacteria at the second temperature to produce L-glutamic acid.

3. (Currently Amended) The method according to ~~claim 2~~ claim 1, wherein the ~~coryneform bacteria comprise a~~ plasmid comprising the DNA coding for the functioning penicillin binding protein ~~and~~ further comprises a temperature sensitive replication control region, and in which the DNA encoding the penicillin binding protein, which is on a bacterial chromosome does not function, which DNA also comprises nucleotides 881 to 2623 of SEQ ID NO:1 or a DNA which is hybridizable to at least nucleotides 881 to 2623 of SEQ ID NO:1 under stringent conditions, which comprise washing at 60°C in 1 X SSC and 0.1% SDS; and the plasmid can replicate at the first temperature, and cannot replicate at the second temperature.

4. – 5. (Canceled)

6. (Currently Amended) The method according to claim 1, wherein the functioning penicillin binding protein has the amino acid sequence shown in SEQ ID NO:2.

7. (Currently Amended) The method according to claim 3, wherein the PBP gene encoding the functioning penicillin binding protein has a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1.

8. (Currently Amended) A An isolated DNA which codes for a protein which has the amino acid sequence of SEQ ID NO:2.

9. (Currently Amended) A An isolated DNA ~~derived from coryneform bacterium,~~
wherein said DNA is defined in the following (a) or (b):

(a) a DNA which comprises at nucleotides 881 to 2623 of SEQ ID NO:1;

(b) a DNA which is hybridizable with a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1 under a stringent condition, which comprises washing at 60°C in 1 X SSC and 0.1% SDS, and wherein said DNA codes for a protein having the ability to bind to penicillin.

10. (Canceled)

11. (Previously Presented) The DNA of Claim 9, which is (a).

12. (Previously Presented) The DNA of Claim 9, which is (b).

13. (Previously Presented) A vector comprising the DNA of Claim 11.

14. (Previously Presented) A vector comprising the DNA of Claim 12.

15. (Previously Presented) A bacterial cell comprising the vector of Claim 13.

16. (Previously Presented) A bacterial cell comprising the vector of Claim 14.

17. (Previously Presented) The method according to claim 1, wherein at least a portion of the DNA which comprises nucleotides 881 to 2623 of SEQ ID NO:1 or a DNA which is hybridizable with a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1 is deleted such that the function of the penicillin binding protein is reduced or eliminated.

18. (Currently Amended) The method according to claim 1, wherein said functioning penicillin binding protein is encoded by a DNA which comprises nucleotides 881 to 2623 of SEQ ID NO:1.

19. (Previously Presented) The method according to claim 1, wherein said penicillin binding protein is encoded by DNA which is hybridizable with a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1 under stringent conditions, which comprise washing at 60°C in 1 X SSC and 0.1% SDS.

20. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 1.

21. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 2.

22. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 3.

23. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 6.

24. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 7.

25. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 17.

26. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 18.

27. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 19.

SUPPORT FOR THE AMENDMENTS

Claims 1-3, 6-9, and 18 have been amended.

Support for the amendment of Claims 1-3, 6-9, and 18 is found in the corresponding claims as previously presented and the specification at pages 3-37.

No new matter is added by these amendments.